

ARGENTIERA

2020

BOLGHERI DOC SUPERIORE

Argentiera Bolgheri DOC Superiore draws its strength and originality from the magnificent land from where it was born.



Composition

Merlot 48% Cabernet Sauvignon 45% Cabernet Franc 7%

Vineyards & terroir

Altitude: 160-200 meters a.s.l.

Soils: marl and shale with intercalation of sandstone and siliceous rocks

Aspect: north / northwest / west / southwest / south

Density: 7,500 vine/hectare

Yield: 60 quintals/hectare

Winemaking process

Harvest method: manual

Fermentation and maceration: 25 days at controlled temperature of 28-30°C, in stainless steel tanks

Malolactic fermentation: in 225l French oak barrels

Maturation: 14-16 months in 225-litre French oak barrels

Bottle ageing: 12 months

Climate

General climate trend turned out to be satisfying despite the particularly dry year that only experienced rain from mid-May onwards.

The weather during summer was regular and dry, without excessively high temperatures and only a thunderstorm by the end of August that brought 40 mm of rain, which became fundamental for the final stage of grape maturation. Waiting for the perfect polyphenolic maturity of the reds led to harvesting abundant Merlot grapes endowed with remarkable fruit.

Vintage notes

The harvest began in the second week of September and was distinguished by the fast gathering of perfectly ripe and healthy grapes, which were brought to the cellar between one rainy day and another.

The second half of September experienced sudden changes: average temperature was below 20°C and rain has also fallen, an unusual phenomenon to witness along the Bolgheri coast. To prevent the rain from altering the rich characteristics of the grapes, the harvest of Cabernet Sauvignon – especially in the highest sections of Argentiera – was hastened to bring perfectly ripe and balanced grapes to the cellar.

The rain has not damaged the grapes, which have immediately expressed delicate aromas and exceptional elegance, revealing characteristics that are strikingly different from those harvested at the beginning of September.

The resulting wines are characterized by remarkable balance and harmony between tannins, acidity and aromas. A well-balanced and long-lived vintage.